

# Truffle & Fontina Prime Beef Burgers

with Sautéed Mushrooms & Arugula Salad

2 SERVINGS



⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com






## Ingredients\*

Customized ingredients


 12 oz USDA Prime Ground Beef 

SWAPPED FOR:

 2 Black Bean & Red Pepper Patties 

 2 Challah Buns


 4 oz Mushrooms

 3 oz Radishes

 1 Red Onion

 2 Tbsps Capers

 2 oz Arugula

 1 bunch Thyme


 2 oz Fontina Cheese

 1 Tbsp Sherry Vinegar

 1 Tbsp Verjus Rouge

 2 Tbsps Mayonnaise

 1 Tbsp Dijon Mustard

 ¼ tsp Truffle Zest Seasoning<sup>1</sup>

## WHY WE LOVE THIS DISH

We're elevating these prime ground beef burgers with specialty ingredients like our plush, chewy challah buns—an enriched dough (known as brioche) made with additions of milk, eggs, and butter, which give the bread its golden, silky crumb—plus our umami-rich truffle zest seasoning mixed into mayo for a luxe condiment.



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup> includes natural truffle flavor and black summer truffle  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the truffle mayo

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **cheese**.
- Halve the **buns**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a bowl, combine the **mayonnaise** and **as much of the truffle zest as you'd like**. Season with salt and pepper.



## 2 Cook the mushrooms

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced onion, capers, and thyme sprigs** (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **verjus** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off.
- Turn off the heat. Carefully discard the **thyme sprigs**.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



## 3 Form & cook the patties

- Place the **beef** in a bowl. Season with salt and pepper. Gently mix to incorporate.
- Form the mixture into two 1/2-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.



## CUSTOMIZED STEP 3 If you chose Black Bean Patties

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 6 minutes, or until browned.
- Flip the patties and evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 6 minutes, or until the cheese is melted and the patties are heated through.
- Transfer to a work surface.

## 4 Toast the buns

- Add the **halved buns**, cut side down, to the same pan (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



## 5 Make the salad & serve your dish

- In a bowl, whisk together the **mustard, vinegar, and a drizzle of olive oil**.
- In a separate, large bowl, combine the **arugula, sliced radishes**, and enough of the **dressing** to coat (you may have extra); toss to coat. Taste, then season with salt and pepper if desired.
- Assemble the burgers using the **toasted buns, truffle mayo, cooked patties, and cooked mushrooms**.
- Serve the **burgers** with the **salad** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.  
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